



SUITE MENU

2022-2023





WELCOME!

WELCOME TO THE KFC YUM! CENTER. IT'S GOING TO BE A FANTASTIC YEAR FOR THE 2022-2023 LOUISVILLE CARDINALS AND SHOWS.

We are thrilled to welcome you, delight your guests, and thank you for your support of the KFC Yum! Center and the Louisville Cardinals. Undoubtedly, there will be many special moments throughout the year, and we are dedicated to ensuring our hospitality services add to your unforgettable memories of this Cardinals' season enjoyed together with family, friends and colleagues.

From traditional fan-favorite foods, to on-trend locally sourced regional specialties, everything we prepare is meant to create and enrich the time you spend together with your guests. We believe in the power of hospitality so you can make the most of every moment!

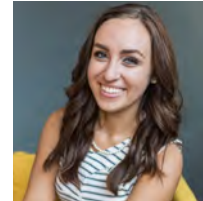
In keeping with our commitment to your satisfaction, we are honored to host your event and we welcome special requests. Please let me know how we may help create special dishes that are perfect for your celebration.



My contact information is listed here for your convenience. Please call! Here's to the Cardinals and to great times at the KFC Yum! Center. Welcome and thanks for joining us! Cheers!

Elizabeth Gerber

Elizabeth Gerber, Suites Manager
KFC Yum! Center



O 502.690.9074
C 502.528.8841
elizabeth.gerber@centerplate.com



SERVICE DIRECTORY

The Suites Catering Department is available during the Cardinals' season from 9:00am to 3:00pm, Monday through Friday to assist with your food and beverage needs.

Please contact us by 3:00pm, two (2) business days prior to your event to place your order with elizabeth.gerber@centerplate.com or call 502.690.9074 or online at kfcyumcenter.ezplanit.com.

Elizabeth Gerber, Suites Manager 502.690.9074

Mylee Giacone, Accounting Manager 502.690.9068

Catering Suite Services Fax Line 502.690.9050

On-Line Ordering <https://kfcyumcenter.ezplanit.com>



EVENT DAY MENU

Look for this Event Day icon for items available until the middle of the 2nd half for games or the beginning of intermission for other events. Last call for beverages from the Event Day menu is the ½ hour prior to the end of the game or event. (See page 19 for more information.)



HALF ORDERS

Look for this Half Order icon for smaller portions available.



KENTUCKY PROUD

Look for this icon for locally made items.

GLUTEN FREE SELECTIONS (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.



PERSONALIZED HOSPITALITY

CUSTOM VALUE PACKAGES

For your convenience, we have created the following packages which are sure to please you and your guests.

All packages serve approximately 16 guests.

CARDINAL FANS FULL COURT 925

Freshly Popped Popcorn
Kettle Chips with Ranch Dip
Queso with Tri-Color Tortillas
Soft Pretzel Sticks and Dip
All-Natural Chicken Tenders with Honey Mustard, Ranch and Barbeque
Boar's Head All Beef Hotdog
Cheeseburger Sliders
Garden Fresh Crudit 
Cookies and Brownies

BARBEQUE PACKAGE 750

Freshly Popped Popcorn
Kettle Chips with Ranch Dip
Queso with Tri-Color Tortillas
Garden Fresh Crudit 
Mac n Cheese
Coleslaw
7-layer Dip
All Beef Barbeque Meatballs
Triple B Bourbon Barrel Barbeque
Brisket and Pork
Barbeque Chicken Tenders
Cookies and Brownies

FIESTA PACKAGE 700

Queso Fundido
Chicken and Beef Fajitas
Mexican Rice
Cheese Quesadillas
Street Corn with Mexican Seasonings, Lime Juice
L'Ville Chips and Salsa
Fruit Platter
Cookies



SNACKS

Serves approximately 16 guests



FRESHLY POPPED POPCORN (GF)

45

Bottomless souvenir bucket

GERMAN ROASTED PECANS AND ALMONDS

85

Glazed with cinnamon, sugar and vanilla and roasted in a copper kettle



KETTLE CHIPS WITH RANCH DIP

50

Hearty potato chips served with our signature dip (16 bags)



L'VILLE CHIPS AND SALSA (GF)

65

Pico de gallo with crisp tri-color tortilla chips (16 bags)



SOFT PRETZEL STICKS AND DIP

85

Served with cinnamon butter cream

7-LAYER DIP (GF)

125

Our version of this traditional favorite... refried beans, shredded cheddar cheese, salsa fresca, guacamole, sour cream, ripe olives, green onions, served with crisp tortilla chips in conservation-friendly cups

Served family style upon request

WARM BUFFALO DIP

90

Cream cheese, ranch, blue cheese crumbles and Frank's RedHot® sauce baked to perfection, served with tri-color tortilla chips

· Add Chicken

25

SMOKED CHICKEN MAC & CHEESE MUSHROOM*

135

Smoked chicken creamy mac cheese, spinach, gouda stuffed in a mushroom topped with toasted panko drizzled with BBQ sauce


**Vegetarian Friendly without protein available upon request.*


APPETIZERS


Serves approximately 16 guests


  **ALL-NATURAL CHICKEN TENDERS*** 165
Buttermilk battered and served with cool ranch, honey mustard and barbeque dipping sauces
*Grilled chicken tenders available upon request


 **CRISPY CHICKEN WINGS TRIO** 150
Classic Buffalo, Garlic Parmesan and Carolina barbeque sauce, served with ranch dressing and celery sticks


 **ALL-BEEF MEATBALLS** 130
Grilled and tossed in Evan Williams® bourbon-barbeque sauce with caramelized pearl onions


 **CHICKEN POTSTICKERS** 120
Dumpling with refreshing mix of chicken, corn, scallion tossed in a lemongrass glaze

 **QUESO FUNDIDO** 80
Melted Chihuahua cheese with roasted poblano chilies and chorizo sausage, served with crisp tri-color tortilla chips and roasted tomato salsa

 **BOAR'S HEAD® CHEESE BOARD (GF)** 145
An assortment of fine cheeses with a selection of seasonal fruits. Served with specialty crackers

 **CHICKEN AND HONEY GLAZED BISCUITS** 135
Mini fried chicken breasts, dill pickle chips served on garlic cheddar biscuit with a spicy Cajun mayo

 **PIEROGIES (V)** 75
Fried cheese filled dough served with a smoked tomato chutney




 **LOADED TATER TOTS** 80
Crispy potato barrels with Queso cheese sauce, bacon, green onion, tomato, and sour cream on the side

 **VEGETABLE SPRING ROLLS** 115
Thin crispy eggroll wrapper filled with oriental vegetables, served with spicy plum sauce



SALADS – SIDES – FRUIT – VEGETABLES

Serves approximately 16 guests



 	GARDEN FRESH AND LOCAL CRUDITÉS (GF)	105
	Fresh celery, red and yellow peppers, broccoli, cucumbers, red radishes and carrots with ranch dip	
	SEASONAL FRUIT AND BERRIES CUPS (GF)	105
	A selection of available seasonal fruits and berries	
	SPRING PASTA SALAD CUPS	65
	Farfalle pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil	
	CARDINAL COLESLAW CUPS	50
	Shredded green and red cabbage, carrots, red peppers and scallions mixed with traditional sweet and sour dressing	


CAESAR SALAD BOWLS	95
Crisp romaine lettuce, Parmesan cheese, black olives, roma tomatoes and garlic croutons, served with traditional Caesar dressing	
Add Grilled Chicken Breast	25
LOADED POTATO SALAD BOWLS	75
Sliced Idaho potatoes with scallions, hickory smoked bacon, Boar's Head cheddar cheese tossed in buttermilk sour cream dressing	
TOSSED GREEN SALAD BOWLS	70
A blend of Romaine and spring mix tossed with sliced red cabbage and topped with sliced cucumbers, red onion, grape tomato and shredded carrot, Boar's Head cheddar cheese served with ranch or Italian dressing	
<i>Pairs well with Bertani Velante Pinot Grigio</i>	



FROM THE GRILL

Serves approximately 16 guests

-   **BOAR'S HEAD® ALL BEEF HOT DOGS** 160
Grilled hot dogs on a bed of sautéed onions. Served with hot dog buns and traditional condiments of diced onions, relish, ketchup and mustard
Add Chili Con Carne 35
Add Sauerkraut 15
Pairs nicely with Edna Valley Pinot Noir

-   **GOURMET BURGERS** 195
Kentucky Cattlemen's Ground Beef on Kaiser rolls. Served with crisp lettuce, sliced tomatoes, red onions, sliced dill pickles, cheddar cheese, ketchup and mustard
Pairs nicely with Los Vascos D.B. Rothschild Cabernet Sauvignon

-  **CHEESEBURGER SLIDERS** 150
24 Mini cheeseburger sliders on silver dollar buns served with traditional condiments
Pairs nicely with Bonterra Equinox Red Blend

- BEEF & CHICKEN FAJITAS** 225
Tequila and lime marinated chicken breasts and beef steak grilled with onions and peppers. Served with Mexican rice, Monterey Jack cheese, roasted jalapeños, red salsa, guacamole, sour cream, cilantro, black bean and corn relish, scallions and soft flour tortillas

- CAULIFLOWER BITES** 95
Grilled cauliflower marinated in mesquite seasonings, drizzled with smoked hot honey



SANDWICHES

Serves approximately 16 guests

GOURMET WRAPS

200

Choose any three (3) wraps sliced in halves to make 10 pieces per order (individually wrapped)

- **Turkey BLT** – Sliced Boar's Head® turkey breast, strips of crisp bacon, leaf lettuce, tomato and Swiss cheese with country mustard
- **Grilled Veggie** – Grilled seasonal vegetables and leaf lettuce drizzled with a hint of balsamic vinaigrette
- **Italian** – Sliced Boar's Head® ham, pepperoni, salami, Provolone cheese, leaf lettuce and sliced tomato drizzled with olive oil and balsamic vinegar

CHARRED BARBEQUE

185

Our house-smoked pulled pork and sliced beef brisket. Served with our signature bourbon-barbeque sauce, fried pickles and Kaiser rolls

CHICKEN PARMESAN BAKE*

165

Crispy chicken sliders made with marinara sauce, fresh mozzarella, basil baked on garlic parmesan and Italian seasoned sweet Hawaiian rolls

**Vegetarian Friendly without protein available upon request.*



PIZZA

PIZZA HUT® EXCLUSIVE PERSONAL PIZZAS

Crispy crust pizzas made from original hand tossed dough, topped with 100% real mozzarella cheese and tangy tomato sauce



CLASSIC CHEESE 9.50 each



PEPPERONI 9.50 each



SAUSAGE 9.50 each





CHEF'S KITCHEN

Serves approximately 16 guests

MAC N' CHEESE 155

A Louisville tradition baked with a blend of five cheeses, bacon and Boar's Head® turkey topped with pine nut breadcrumbs

CURRY CHICKEN 155

Cilantro curry chicken with savory spices and sauteed vegetables served on bed of basmati rice

WHITE CHICKEN CHILI CORN DIP 155

Creamy cheese dip with chili spices. Poblano peppers with white beans, roasted corn and shredded chicken and pepper jack, served with flour and corn tortilla chips

SALMON STUFFED SHELLS 210

Smoked salmon in jumbo pasta shell with sauteed peppers, scallion, sundried tomato in a creamy boursin sauce

JAMAICAN JERK PORK 175

Grilled pork tenderloin with mango salsa, red beans and rice, fried plantains



BAKE IT LOCAL Desserts by the Helen

Serves approximately 16 guests



FRESHLY BAKED COOKIES

80

An assortment of gourmet cookies: chocolate chip, oatmeal, white chocolate macadamia and snickerdoodle cookies

DOUBLE FUDGE BROWNIES

85

Buttery chocolate, chewy brownies, generously studded with chunks of fudge



COOKIE AND BROWNIE PLATTER

80

Gourmet cookies and chocolate, chewy brownies generously studded with chunks of fudge

CARDS CUPCAKES

140

Red velvet and bourbon chocolate cupcakes. Local bakery southern style red velvet with rich cream cheese icing and chocolate cake with creamy bourbon chocolate icing





BEVERAGES

SPIRITS*

By the bottle

VODKA

Finlandia	65
Deep Eddy Vodka	85
Deep Eddy Ruby Red	85
Deep Eddy Lemon	85
Grey Goose	130

GIN

Burnett's Gin	40
Tanqueray	100
Bombay Sapphire	110

SCOTCH

Dewar's White Label	100
Johnnie Walker Black	130

RUM

Admiral Nelson's Coconut Rum	50
Admiral Nelson's Spiced Rum	50

BOURBON & WHISKEY

Evan Williams	65
Jack Daniel's	98
Maker's Mark	125
Elijah Craig Small Batch	130
Rabbit Hole Cavehill	135
Angel's Envy	140

CANADIAN WHISKY

Crown Royal Apple	80
Crown Royal Vanilla	80
Crown Royal	100

TEQUILA

Lunazul Silver	75
Camarena Silver	85
Don Julio Anejo	100
Herradura Silver	125

COGNAC & CORDIALS

Martini & Rossi Vermouth (Sweet or Dry)	20
Bols Blue Curacao	27
Jeptha Creed Lemonade Moonshine	50
Jeptha Creed Blackberry Moonshine	50
Southern Comfort Original	50
Fireball	65
Pama Pomegranate Liqueur	75
Chambord	95
Baileys Irish Cream	100
Grand Marnier	100
Hpnotiq	125
Hennessy V.S.	125
Hennessy V.S.O.P.	200

MIXERS

Bloody Mary Mix	15
Margarita Mix	
Sweet and Sour	
Minute Maid Orange Juice	
Pineapple Juice	
Grapefruit Juice	
Cranberry Juice	
Grenadine	

*Any spirit purchase will be accompanied by a complimentary mixer.



BEVERAGES continued

BEER / OTHER By the six-pack

O'Doul's (non-alcoholic)	22
Budweiser	28
Bud Light	28
Coors Light	28
Miller Lite	28
Michelob Ultra	28
Corona	33
Corona Light	33
Amstel Light	33
Modelo Especial	33
Stella Artois	33
Blue Moon	33
Kentucky Ale	33
Sierra Nevada	33
Sierra Nevada Torpedo	33
Bud Light Seltzer	35
High Noon Seltzer	35



SOFT DRINKS / OTHER 18

<small>By the six-pack</small>	
Pepsi	
Diet Pepsi	
Dr. Pepper	
Diet Dr. Pepper	
Schweppes Ginger Ale	
Schweppes Tonic Water	
Schweppes Club Soda	
Aquafina Bottled Water (16.9 oz)	
Mist Twist	15



HOT BEVERAGES

<small>By the gallon</small>	
Coffee	30
Decaffeinated Coffee	30
Hot Tea	30





WINE By the bottle

WHITE WINES

SPARKLING WINES

Lunetta, Prosecco – *Italy* 55
Fragrant, with enticing aromas of apple and peach. Dry with crisp fruit flavors.

La Marca Prosecco – *Italy* 50
Aromas of fresh citrus, honey and white flowers. The palate is fresh and clean, with flavors of ripe lemon, green apple and grapefruit framed by mineral undertones.

La Marca 187ml split bottles available 12

MOSCATO

Roscato – *Italy* 40
Lush apricot notes with floral and spicy notes. Prevailing sweetness is balanced by crisp acidity.

SAUVIGNON BLANC

Whitehaven – *New Zealand* 59
A medium bodied wine with vibrant acidity supporting bright, fragrant fruit flavours that linger on a long, clean finish.

Fetzer, Echo Ridge – *California* 39
Crisp and clean with aromas of cut grass followed by melon, orange, pear and apricot with tropical notes of passion fruit and mango.

PINOT GRIGIO

Ecco Domani, Delle Venezie – *Italy* 52
Delicate floral aromas with a hint of citrus. On the palate, the wine offers tropical fruit flavors and a crisp, refreshing finish.

Bertani Velante, Veneto – *Italy* 43
An aroma of golden delicious apples, ripe pear and peach.

CHARDONNAY

Bonterra – *California* 59
Crafted from certified organically grown grapes. Aromas of honey and lightly toasted almonds, followed by tropical citrus.

Au Contraire – *California* 49
Pronounced lemon-lime citrus core with notes of pear and red apple lined with floral notes of orange blossom.

Canyon Road – *California* 39
Aromas of ripe pear and stone fruit with balanced oak notes of vanilla on the nose. The rich fruit carries through on the palate with caramel and toasted oak.

RIESLING

Chateau Ste. Michelle – *Washington* 40
Offers crisp apple aromas and flavors with subtle mineral notes.



WINE continued

RED WINES

MERLOT

Columbia Winery - *Washington* 40

Enticing aromas of rich, dark fruits and a subtle hint of Mocha.

ALTERNATIVE RED

1000 Stories Bourbon Barrel Aged, Zinfandel - *California* 47

Ripe tannins with raspberry, cranberry and dark fruit flavors.

Bonterra Equinox, Red Blend - *California* 44

Complex aromas of plum, blueberry, blackcurrant and licorice on the nose. Thread of dried herbs with savory backdrop.

PINOT NOIR

Edna Valley - *California* 59

Rose petal, cola, earth, and black cherry on the nose. Baked blackberry pie and bramble.

Erath Resplendent - *Oregon* 47

Aromas of raspberry jam, strawberries, cherry turnover with vanilla icing and a fragrant hint of orange blossom.

Mon Frère - *California* 35

Aromas of cherry, raspberry and plum, with faint violet hint surrounded by subtle spice from integrated French oak barrel aging.

CABERNET SAUVIGNON

Beringer Main & Vine - *California* 40

Full of jammy black fruit flavors. The sweet vanilla and richness of the oak flavors blend seamlessly with a hint of spice.

Los Vascos, Domaines Barons de Rothschild (Lafite) - *Chile* 36

The nose features aromas of plum, raspberry and cherry with savory notes as well as tobacco, toasted hazelnuts, dark chocolate and tapenade.

ROSÉ

Casillero del Diablo - *Chile* 37

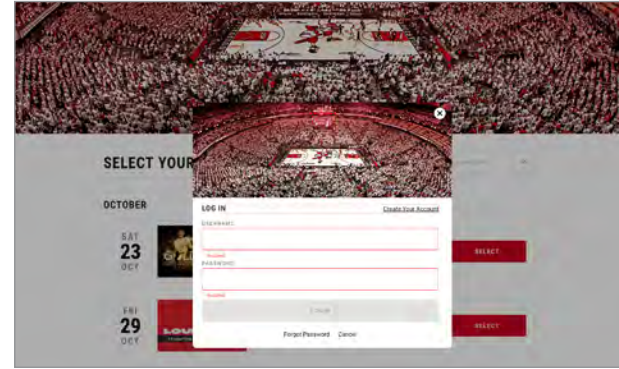
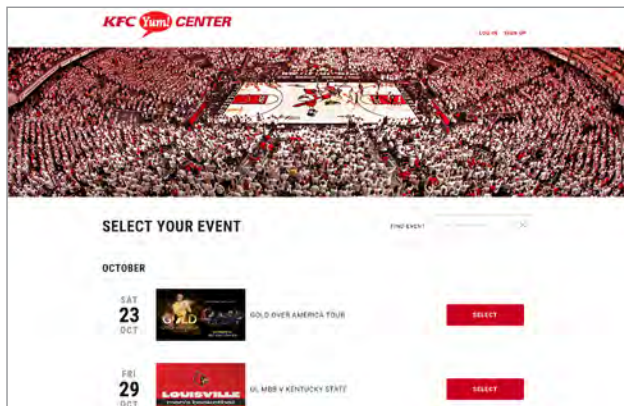
Well balanced acidity and body is maintained on the palate. Accompanied by remarkable blackberry and fresh plums.

PLACING YOUR ORDER

ORDERING ONLINE IS EASY!

1. Click on <https://kfcyumcenter.ezplanit.com>
2. Select **Date** and **Event** for ordering.
3. Select **Location/Suite Number** for order.
4. Select **Menu** items.
5. **Submit** Order.
6. If you have Login Credentials, **Log in** OR complete **Registration**.
7. Complete **Payment** options.
8. **Submit** Order.
9. Complete **Notes** field and **Submit** Order.

If you need any assistance with orders, please contact Elizabeth Gerber, elizabeth.gerber@centerplate.com.



TIMING

We want you and your guests to be absolutely delighted with your experience at the KFC Yum! Center. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare for a party of 16 guests! So please place the order for your suite by 3:00pm, two (2) days prior to each game (3:00pm Thursday for Saturday events). This gives us the time we need to take good care of you.



If you miss the advance order deadline, don't worry! We also offer a smaller “**Event Day**” menu of freshly prepared items.

The Event Day menu is always available until the middle of the 2nd half for games or the beginning of intermission for other events. Last call for beverages from the Event Day menu is the ½ hour prior to the end of the game or event.

Please notify us as soon as possible of any cancellations. Orders cancelled by 5:00pm, two (2) business days prior to your game will not be charged.



THE FINE PRINT

EVENT DAY SUITE HOURS OF OPERATION

Please check the KFC Yum! Center website to confirm suite access for concerts and family shows.

DELIVERY

We strive to deliver your order to your suite with premium freshness and with highest quality. Some items may be delivered after you or your guests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Please call **502.690.9074** to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

SPECIAL ORDERS

In addition to this Suite Menu, the Executive Chef and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered five (5) business days prior to your event. We have eliminated the use of trans fat in all food service offerings.

PAYMENT INFORMATION

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, or Discover Card. When placing your order, please provide us with the name of the person(s) who have authority to place additional Event Day orders and who have signing authority. A 22% service charge and all applicable sales tax will be included.

SUITE STAFFING

A team of Suite Attendants staff the Suite Level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional Private Suite Attendants and Bartenders are also available for a fee of 150.00 plus 6% sales tax per attendant. Please let us know if you need private attendants or bartenders at least five (5) business days prior to the event.



THE FINE PRINT continued

SERVICE OF ALCOHOL

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside the KFC Yum! Center.

To maintain compliance with rules and regulations set forth by the local laws, we ask that you adhere to the following:

- It is the responsibility of the Suite Holder or their representative to monitor and control alcoholic consumption in the suite
- Minors, by law, are not permitted to consume alcoholic beverages
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated
- No passing alcoholic beverages from one suite to another or to general seating
- By law, alcoholic beverages cannot be brought into or taken out of the KFC Yum! Center

SERVICE CHARGE

A “House” or “Administrative” Charge of 22% is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

SUITE HOLDER RESPONSIBILITIES

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and our Food and Beverage representative.

OUR LOCAL SUPPLIERS:

Creation Gardens	Kentuckian Deli Boar’s Head
Klosterman’s Bakery	Kentucky Cattleman
Desserts by Helen	Kentucky Ale
Shuffle Bean Coffee	



KFC Yum! CENTER



SUITE MENU

2022-2023





SUITE MENU

2022-2023

